

bonvenu

appetizers

Braised Pork Belly w/ candied yams in a cranberry maple rum glaze & chèvre cheese \$12

PEI Mussels steamed w/ cherry wood smoked bacon, gorgonzola & tarragon over grilled flat bread \$14

Fried Oysters Rockefeller over smoked bacon creamed spinach w/ lemon cream sauce \$12

Flat Bread Pizza w/ sliced tomatoes, fresh mozzarella, roasted sweet onion, crispy basil & extra virgin olive oil \$8

Chicken-Fried Calamari w/ a duo of tomato marmalade & remoulade sauces \$10

Smoked Gouda Grit Cake served over vegetarian collard greens & house-made apple butter \$8

Fried Buffalo Frog Legs served w/ fresh cucumbers & gorgonzola crème fraiche \$12

Duck Confit Tacos w/ goat yogurt, pickled red onion & cumin roasted winter squash served in corn tortillas \$9

salads / soups

Grilled Hearts of Romaine w/ duck confit, smoked gouda & roasted croutons w/ lemon & roasted garlic vinaigrette \$9

Organic Greens w/ toasted pumpkin seeds, chevre cheese & sage maple vinaigrette \$7

Apple Arugula Salad w/candied pecans & red grapes w/ gorgonzola vinaigrette \$10

Spinach Salad w/ house-smoked salmon, gorgonzola, grapefruit & toasted almonds w/ champagne vinaigrette \$11

French Onion Soup topped w/ a crouton & melted provolone cheese \$10

Soup of the Day \$4 / cup \$6 / bowl

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entrees

* Pan Seared Duck Breast w/winter squash puree, candied apple & root vegetable hash & topped w/ rum almond demi \$25

Shrimp & Grits Gumbo w/ andouille sausage & okra over creamy yellow corn grits \$19

Beef Short Rib Stroganoff w/ wild mushrooms & asparagus in rich red wine sauce & tossed w/ egg noodles \$17

* 12 oz. Ribeye w/horseradish mashed potatoes & rum almond candied baby carrots \$25

Butternut Squash Ravioli w/ candied apples, pecans & sage in a spiced rum browned butter sauce & goat cheese \$16

Jumbo Lump Crab Cakes w/ potato wedges & remoulade

1 crab cake \$20

2 crab cakes \$29

Oven Roasted Turkey Breast w/ mashed potatoes, tangerine stuffing, asparagus, baby carrots & gravy w/ side of cranberry sauce \$16

Slow Roasted Porchetta - pork loin stuffed w/ jambon de bayonne & Italian sausage, served w/ country ham navy beans & collards \$20

Braised Lamb Osso Bucco in rich tarragon & foraged mushroom sauce w/ bleu cheese potato gratin \$24

Vegetable Pot Pie w/ carrots, asparagus, sweet onions, & winter squash baked w/ a buttermilk biscuit crust \$16

Catch of the Day - market price

We proudly serve Harris Ranch all natural black angus beef & use all natural local pork from Nadolskis butcher, Goochland VA.

* these items may contain undercooked meats depending on requested temperature / Consuming raw or undercooked food may increase risk of food-borne illness
20% gratuity may be added to parties of 6 or more / No separate checks for parties of 8 or more
A \$5 split plate charge will apply when sharing an entree